INSTRUCTIONS AND WARRANTY

MODEL NO. SCM015

SALTON ELITE CUPCAKE MAKER

Congratulations on purchasing our Salton Elite Cupcake Maker. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

FEATURES OF THE SALTON ELITE CUPCAKE MAKER

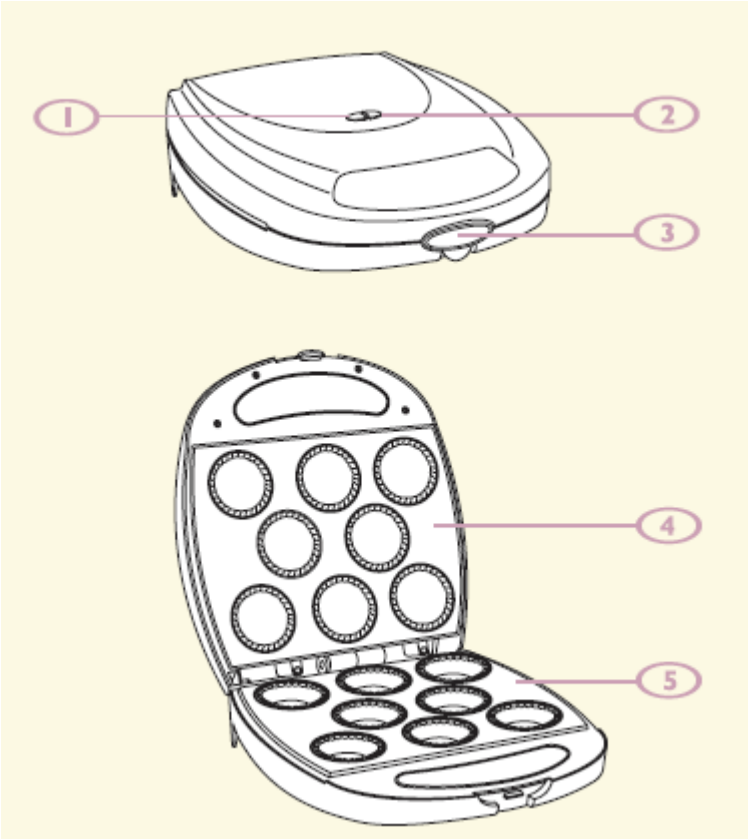
IMPORTANT SAFEGUARDS

When using any electrical appliance, basic safety precautions should always be followed including the following:

1. Please read the instructions carefully before using any appliance.
2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the appliance and cause injury to the user.
4. The appliance is intended for household use only. Commercial use invalids the warranty and the supplier can not be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
5. Avoid any contact with moving parts.
6. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety**.**
7. Children should be supervised to ensure that they do not play with the appliance.
8. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by the manufacturer or a qualified person in order to avoid an electrical hazard.
9. Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent
10. To reduce the risk of electric shock, do not immerse or expose the motor assembly, plug or the power cord to water or any other liquid.
11. Never immerse the unit in water or any other liquid for cleaning purposes.

12. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
13. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
14. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
15. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
16. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
17. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
18. Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
19. This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.
20. DO NOT carry the appliance by the power cord.
21. Do not leave this appliance unattended during use. Always unplug the unit when not in use or before cleaning.
22. Always operate the appliance on a smooth, even, stable surface. Do not place the unit on a hot surface.
23. Ensure that the switch is in the “Off” position after each use.
24. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
25. In case of technical problems, switch off the machine and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentioned pre-cautions and instructions, could affect the safe operation of this machine.

PARTS DIAGRAM



1. **Red Power Light**

Illuminates when your Cupcake Baker is plugged into the main supply.

2. **Green ready-to-cook light**

Illuminates while your Cupcake Baker is heating up. The light will switch off once the desired temperature is reached and it's ready to use.

3. **Latch**

Keeps the plates closed during cooking and storage.

4. **Upper cooking plate**
5. **Lower cooking plate**

OPERATING INSTRUCTIONS

Before the first use

- Remove any promotional labels and/or stickers from your Cupcake Maker before use
- Wipe the cooking plates as well as the outside of the Cupcake Maker with a damp cloth, do not immerse the main body or power cord in water or any other liquid. Dry thoroughly.

Use

Take care around the hot surfaces of your Cupcake Maker. Steam may escape during cooking and when the lid is lifted. Use a tea towel or oven glove when opening or closing the lid to avoid getting burnt.

1. Pre-heat your Cupcake Maker. The red and green lights will illuminate. When the green light goes out, your Cupcake Maker is ready to use. The green light will go on and off during use as it maintains the correct temperature.
2. For best results use a piping bag to put the mixture into the cases. Fill the piping bag with the mixture and add it in circular blobs leaving about 2 cm from the case top.
3. Carefully place the cakes into the individual holes of your Cupcake Maker.
4. Close the lid.
5. Cook the cupcakes for approximately 8 minutes or until they feel spongy and firm.
6. When they are cooked, slip a non-scratch utensil under each cupcake and carefully lift them out.
7. Place the cupcakes on a wire rack to cool down completely before icing or decorating.

RECIPES

Vanilla Cupcakes

Ingredients:

225g of good quality butter

225g of castor sugar

4 medium eggs

225g of self raising flour

½ Tbsp of natural vanilla extract

Method:

1. Separate the cake cases on to your work top.
2. Put the castor sugar, chopped up butter and vanilla into a food processor. Then add the sieved flour.
3. Mix it all together for about 1 minute until all the ingredients are combined. A hand held whisk can also be used to do this.
4. Then add the eggs one at a time and slowly mix until soft and creamy.
5. Cook the cupcakes for approximately 8 minutes or until they feel spongy and firm.
6. Repeat the process until all the mixture is used.

Alternative Flavours:

Chocolate cupcakes: Use the Vanilla cupcake recipe but instead use 195g of flour and 30g of good quality cocoa powder.

Coffee cupcakes: Use the vanilla cupcake recipe and add 1 tbsp of instant coffee dissolved in 1 tbsp of warm milk.

Marbled cupcakes: Make equal amounts of vanilla and chocolate mixture and fill the piping bag with both. Squeeze into the cases in a circular motion to create swirls.

Lemon cupcakes: Substitute vanilla extract with lemon extract or alternatively the zest of 1 lemon.

Simply Creamy Frosting

This can be used as a base for adding flavours or just delicious on its own.

Ingredients:

200g full-fat cream cheese at room temperature

100g soft unsalted butter
600g sieved icing sugar

Method:

1. It's important to sieve the icing sugar first in order to produce a smooth frosting.
2. Add all the ingredients into a food processor and mix for about 1minute until creamy and smooth.
3. For a creamier result leave mixture to rest in the fridge for about 10 minutes.

Tip: In order to produce a thicker mixture for producing swirls and shapes, slowly add a little more icing sugar and mix until it's at the desired consistency. Alternatively you can add less to make is runnier.

Alternative Flavours:

Vanilla: Add 1 tsp of natural vanilla extract whilst mixing.
Chocolate: Melt 100g of good quality chocolate (preferably 72% cocoa). Allow the chocolate to cool slightly and then slowly add to frosting mixture using a slow speed setting on your processor.
Chocolate orange: Melt 100g of chocolate orange. Allow it to cool slightly and then slowly mix it into the frosting mixture. You can also stir in some orange zest if you want a stronger flavour.
Coffee: Mix in 1 tbsp of instant coffee that has been dissolved in 1 tbsp of warm milk.
Strawberry: Sieve 3 tbsp of strawberry jam and mix well into the frosting. You can add 1 drop of pink food colouring if desired.
Zesty Orange: Add the grated zest of one orange and mix.
Zesty Lemon: Add the grated zest of 1 lemon and mix.
Smooth orange or lemon: Substitute the fruit zest with either orange or lemon essences.
Tip: If you are decorating using a piping bag try to avoid frostings with zest or bits in them for a smoother swirl.

How to pipe frosting

Half fill a piping bag with the frosting and hold firmly at the top.

Flat plain swirls: Use a plain wide nozzle and slowly swirl icing from the middle into increasing sized circles to the edge.

Pointy plain swirls: As above but start at the edge, circling towards the centre. Slightly overlap the previous outward swirl and work the middle blob into a point.

Wide star swirl: Use a wide star nozzle and either pipe from the middle or the edge as above. This looks attractive when starting a little further from the edge and swirling towards the middle so the edge of the cake is still visible.

Tip: When using more than one flavour of frosting start with the lightest colour first e.g. vanilla so you can reuse the bag with a darker colour. If you use a dark colour first it can cause the lighter flavour to become discoloured.

Royal Icing

Ingredients:

1 medium egg white

225g sifted icing sugar

2-3 drops lemon juice

Method:

1. Beat the egg white until it is foamy.
2. Gradually beat in the icing sugar and lemon juice and continue beating until icing is snowy white.

Cappuccino cupcakes

Ingredients:

1 batch chocolate cupcakes (see above)

1 batch simply creamy frosting divided into chocolate and coffee flavours chocolate coated coffee beans

Method:

1. Bake 1 batch of chocolate cupcakes.
2. Separate the simply creamy frosting into two bowls and stir in 50g of melted chocolate in one and ½ tsp of coffee mixed with a little warm milk into the other.
3. Add the chocolate frosting to a piping bag and pipe a large swirl on to the cakes using the star nozzle.

4. Wash the piping bag thoroughly and dry. Then fill with coffee frosting and pipe a smaller swirl in the centre of each cake.
5. Gently push in a few of the chocolate coated coffee beans into each cake.
6. Finish with a light dusting of cocoa powder.

Neapolitan Cupcakes

Ingredients:

1 batch vanilla cupcakes (see above)

1 batch simply creamy frosting divided into 3 batches, strawberry, chocolate and vanilla flavours.

Swirl of your favourite ice cream sauce (optional)

Method:

1. Bake 1 batch vanilla cupcakes.
2. Divide the simply creamy frosting into 3 parts; then mix one with 2 tbsp of sieved jam, one with ½ a tsp of vanilla extract and the last one with 30g of melted chocolate.
3. Carefully add the vanilla, strawberry and a smaller amount of chocolate to the piping bag using a teaspoon so they sit side by side in the bag.
4. Using a plain wide nozzle, pipe a large swirl ending with a point in the centre of each cake.
5. Finish with a smaller drizzle of ice cream sauce if desired.

Rocky Road Cupcakes

Ingredients:

1 batch chocolate cupcakes (see above)

1 batch chocolate frosting

70g melted milk chocolate

Mini marshmallows and popcorn

Handful of glace cherries

Method:

1. Bake 1 batch of chocolate cupcakes.

2. Pipe a large swirl of chocolate frosting onto each cake; this does not need to be neat.
3. Press the popcorn and marshmallows into the frosting randomly. Add a little more frosting if you want to build it higher. You can also add chopped cherries if you wish.
4. Melt the chocolate in the microwave or over boiling water until smooth.
5. Finish with a large drizzle of melted chocolate on each cake.

Quick cupcake ideas

Candy cupcakes

Swirl strawberry, lemon or orange frosting on to vanilla cupcakes and sprinkle with some little soft sweets e.g. Yellytots, millions, hundreds and thousands, etc once the frosting has started to set.

Ribbons and bows

Tie small ribbons that match your cupcake cases to cocktail sticks and push into each cupcake.

I love Rosie

Buy ready made petal paste roses or crystallise your own petals using rose petals, lightly whipped egg white and sugar, and place on a vanilla frosted cupcake with a red case.

Pie Crust Ingredients:

1/4 cups all-purpose flour
1/4 teaspoon salt
1/2 cup butter
3 x tablespoons ice water
Mix all the ingredients together

1. Roll out the pastry and cut into round shape to fit the well cavities.
2. Open the Cover, put the bigger lower well pastry into the cavities. Press pastry gently to form a well. Put the fillings inside the well. Cover the well with another smaller piece of pastry.
3. Close the Cover and lock it with the Locking Clip until you hear it clip into place. Connect the unit to the mains. The Red Light comes on. It indicates

the unit is heating up.

4. Wait until the Ready Light goes on, then slowly open the Cover to check the degree of baking until all pies become “Golden Brown”.
5. Loosen the baked pies at the sides, and remove them using a wooden spatula. Do not use metal utensils as this may damage the non-stick coating in the baking plates.

NOTE: You can also use ready made pastry.

You can use own pie filling recipes (chicken, beef, mince or vegetable).

CLEANING AND MAINTENANCE

- This appliance is for household use only and is not user-serviceable.
- Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.
- Always remember to unplug the unit from the electrical outlet when not in use and before cleaning.
- Allow your cupcake maker to cool down. Use a non metallic utensil, gently scrape off any food deposits.
- Wipe the cooking plates with a soft cloth. If this does not remove any cooked-on food, reheat your Cupcake Maker for 1-2 minutes, then brush with a little oil or melted butter. Allow your Cupcake Maker to stand for 5 minutes then wipe the plates with a damp cloth.
- The body of the appliance and the stand should be cleaned with a damp cloth. Do not let water enter the appliance or the stand.
- Do not use bleach or other abrasive substance or solvents to clean your appliance as it can be damaging to the finish.
- Do not immerse the unit in water or any other liquid, or hold it under a running tap to clean.

STORING THE APPLIANCE

- Unplug the unit from the wall outlet and clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Store the appliance in its box or in a clean, dry place.

- Never store the appliance while it is still wet or dirty.
- Never wrap the power cord around the appliance.

SERVICING THE APPLIANCE

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly
- That the unit has been wired correctly and that the wall socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

<u>If the appliance still does not work after checking the above</u>:

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:

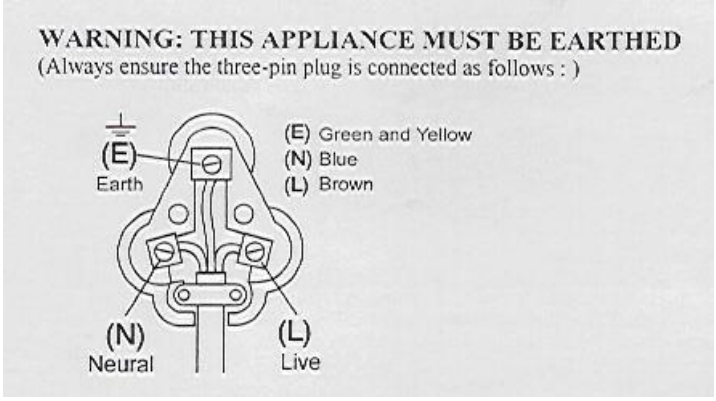
- The unit is packed carefully back into its original packaging.
- Proof of purchase is attached.
- A reason is provided for why it is being returned.

If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Tedelex Trading (Pty) Limited service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

CHANGING THE PLUG

Should the need arise to change the fitted plug, follow the instructions below.
This unit is designed to operate on the stated current only. Connecting to other power sources may damage the appliance. Connect a three-pin plug as follows:
The wires in this mains lead are coloured in accordance with the following code:

Green/Yellow = Earth
Blue = Neutral
Brown = Live



PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE
IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE PRODUCED.

W A R R A N T Y

1. Tedelex Trading (Pty) Limited ("Tedelex") warrants to the original purchaser of this product ("the customer") that this product will be free of defects in quality and workmanship which under normal personal, family or household use and purpose may manifest within a period of 1 (one) year from the date of purchase ("warranty period").
2. Where the customer has purchased a product and it breaks, is defective or does not work properly for the intended purpose, the customer must notify the supplier from whom the customer bought the product ("the supplier") thereof within the warranty period. Any claim in terms of this warranty must be supported by a proof of purchase. If proof of purchase is not available, then repair, and/or service charges may be payable by the customer to the supplier.
3. The faulty product must be taken to the supplier's service centre to exercise the warranty.
4. The supplier will refund, repair or exchange the product in terms of this warranty subject to legislative requirements. This warranty shall be valid only where the customer has not broken the product himself, or used the product for something that it is not supposed to be used for. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, tamper, abuse or any unauthorised modification or repair of the product.
5. This warranty will extend only to the product provided at the date of the purchase and not to any expendables attached or installed by the customer.
6. If the customer requests that the supplier repairs the product and the product breaks or fails to work properly within 3 (three) months of the repair and not as a result of misuse, tampering or modification by or on behalf of the customer, then the supplier may replace the product or pay a refund to the customer.
7. The customer may be responsible for certain costs where products returned are not in the original packaging, or if the packaging is damaged. This will be deducted from any refund paid to the customer.

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